

6 services

vegetarian

Hors d'oeuvres

Sweet and sour vegetable tartar, fresh coriander, mustard seeds

Mini taco, carrot relish, sweet peas, mint, goat cheese

Appetizer

Asparagus tartar, kalamansi, olive oil, turmeric crisp

Apple, cranberry, vodka granita

Main course

Mushroom and carrot extraction arrancini, sumac mayonnaise, arugula, vegetable piperade

Quebec cheese duo

Mouton noir and Empereur from Montérégie

Dessert *ONE CHOICE*

Apple tarte tatin, crumble, chantilly cream

Sweet treat, seasonal berries

